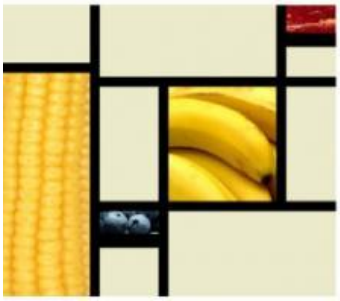

Pesto

2 ounces pine nuts
2 cloves garlic, unpeeled
Salt
1 large bunch (6 ounces) basil leaves, washed and dried
1-3 tablespoons extra virgin olive oil
½ ounce (¼ cup) freshly grated parmesan

1. Heat a small empty not-nonstick skillet over medium heat for several minutes. Add the pine nuts and cook, stirring constantly, for about a minute, until they're golden brown and fragrant. Pour the nuts into a food processor bowl fitted with the knife attachment. Add the garlic to the skillet and toast, without stirring, for about 1 minute. When the first side is dark brown, turn the garlic cloves onto another flat side and continue toasting for another minute. Peel the garlic and transfer it to the food processor with the pine nuts.

2. Add ¼ teaspoon salt to the garlic and pine nuts. Process until the nuts and garlic are finely ground, 10-15 seconds. Replace the knife attachment with the plastic dough blade. Add the basil to the food processor and pulse until the basil is bruised and fragrant, about ten 1-second pulses. Remove the dough blade from the bowl and return the knife attachment. Process until basil is finely chopped, a few seconds.

3. With the machine running, slowly pour the oil into the feed tube. Scrape the sides of the bowl; process until evenly mixed. Stir in the parmesan. Serve, refrigerate for a few days, or freeze for months.